

Luxury Club

THE NOVEMBER 2016 SELECTION




£11.99 x 1

JN Sparkling Saumur NV, Loire Valley - France

Made especially for us at JN by Bouvet-Ladubay, the second oldest producer of sparkling wine in Saumur. The company works with over 120 local growers, who produce grapes with the guidance of Bouvet-Ladubay oenologists. The wine is crafted in Ladubay's high-tec winery in St-Hilaire-St-Florent. A high proportion of Chenin Blanc lends this sparkler a lovely richness and lots of ripe apple and white floral flavours with a hint of honey - yum.

 **Serving temp:** well chilled - 10°C

 **Suggested food match:** perfect match for any party nibbles or on its own



£11.99 x 2

Dominio de Tares Godello La Sonrisa 2015, Bierzo - Spain

This is the newest white wine in the portfolio of new wave Bierzo winery, Dominio de Tares. The grape is Godello, one of the oldest varieties in Spain, and certainly one of the most popular/fashionable Spanish white grapes, triumphing among younger consumers for its personality, authenticity and differentiation. La Sonrisa, or 'The Smile', is a wine that's primary purpose is to be enjoyed with friends, food and ultimately put a smile on the face of the person drinking it. La Sonrisa 2015 shines brightly with all the most characteristic aromas of the variety Godello, jubilant youthful aromas of citrus, green apple and stone fruit. The palate is refreshing with brisk acidity, moderate alcohol, soft texture and long refreshing finish.

 **Serving temp:** chilled – 10-12°C

 **Suggested food match:** baked salted cod in tomato sauce



£14.50 x 1

Domaine Bott Geyl Riesling Les Elements 2014, Alsace - France

A superb Riesling from one of the top biodynamic estates in Alsace - racy and mineral with pure acidity and a fine crystalline background of citrus and flowers. Apricot and peach flavours are underlined with beautifully taut acidity giving a freshness to the wine. 'Vivid straw colour. A bouquet of flowers on the nose. Bright and juicy on the palate with the fine acidity of citrus fruits. Ginger, peach and tangerine shining on the persistent finish. 90 points' Robert Parker Jnr.

 **Serving temp:** well chilled - 10°C

 **Suggested food match:** fragrant, mildly spiced curries




£13.50 x 2

Domaine Manciat Poncet Macon Charnay 2014, Burgundy - France

Domaine Manciat-Poncet is a result of the merger of two family-owned estates: the Manciat in Charnay-lès-Mâcon and the Poncet family in Vergisson, in the appellation of Pouilly-Fuissé. The vines are all aged between 40 and 60 years and the wines display lovely floral notes. A perennial favourite from this fine producer, this wine is fermented and aged 100% in stainless steel tanks to preserve all of the zesty fruit and mineral qualities that fine Mâcon should exhibit. The Chardonnay fruit for this wine comes from the Manciat's vineyards in and around the village of Charnay. 100% hand-harvested grapes (a rarity in the region) and attention to detail at every level make this one of the purist, most satisfying white burgundies in its class. The nose is of ripe green apples with just a hint of citrus. Not muddled by oak that would overpower the delicate fruit, it shows crisp acidity and good mineral punch in the middle while finishing plump and long. A great value in Chardonnay!

 **Serving temp:** chilled – 10-12°C

 **Suggested food match:** roast chicken and mushroom sauce



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£12.95 x 2

Rustenberg Chardonnay 2015, Stellenbosch - South Africa

Rustenberg has a wine-growing history dating back to 1682. The warm daytime temperatures give ripe, tropical flavours to this Chardonnay, 40% of which spends 12 months in new French oak. This is a beautifully balanced, richly flavoured Chardonnay with excellent oak integration, enhanced by mineral undertones. Apricot and orange peel aromas are followed by a palate with flavours of almond and marzipan melded with citrus and stone fruit.

 **Serving temp:** chilled – 10-12°C

 **Suggested food match:** rich, creamy poultry dishes

£14.99 x 2

Les Chataigniers Sancerre 2014, Loire - France

We sampled the 2014 Loire wines recently at a London tasting and were more than impressed with the fabulous fruit quality of the 2014 vintage. From renowned cooperative Cave de Vins de Sancerre, the 2014 Les Chataigniers is a dry, mouth-tingling Sancerre with a nose of lemon and fresh herbs and a palate that adds jasmine and a stony undertone to deliver a fine Sancerre with an affordable price tag.

 **Serving temp:** well chilled - 10°C


 **Suggested food match:** perfect with goats cheese

£12.95 x 2

Domaine Gayda Freestyle White 2014, Languedoc - France

From an old firm favourite new Carcassonne, the Freestyle range from Domaine Gayda have been particular popular with our customers. The Freestyle or "Figure Libre" white is a blend of mainly Grenache with portions of Roussanne, Marsanne and Maccabeu. It is deep gold in colour and very aromatic, with hints of stonefruit and honeysuckle. This is a rich, full bodied wine with real depth, weight and concentration and a hint of oak to add further complexity. It is approachable now, but will continue to develop and improve over the next 5 years.

 **Serving temp:** chilled – 10-12°C

 **Suggested food match:** rich seafood such as crab and lobster

Total case price: £159.25

Club discount: £19.25

Club case price: £140.00

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